

Lily Wood.

TO SHARE

CREAMY BURRATA

Arugula, French beans, raspberries, radish

12.00€

PLATTER COLD CUTS, CHEESE, MIXED

Fresh bread, salted butter, fig jam

15.00€

Starters.

« MINUTE » POACHED EGG

Green asparagus, shaved parmesan

8.00€

BEETROOT SOUP

Red berries, yogurt, beetroot sprouts

7.00€

GOAT CHEESE PANA COTTA

Crunchy parmesan tuile

8.00€

THAI CHICKEN SALAD

Colored vegetables

8.00€

ZUCCHINI GAZPACHO

Comté flavored whipped cream, crushed hazelnuts

8.00€

HAPPY HOUR from 5pm to 8pm

Cocktails	10.00€
Cocktails classics	8.00€
Detox cocktails	6.00€
Draft beer 25cl / 50cl	4.00€ / 7.00€
Glass of wine from	5.00€
Bottle of wine from	25.00€

Main courses.

SHRIMP LINGUINE

Cream sauce, coconut milk, garlic, smoked paprika, lemon zest

18.00€

ROYAL SEA BREAM FILET

Mashed parsnip, aged mimolette cheese, paprika

18.00€

« LABEL ROUGE » CHICKEN BREAST

Mozzarella, basil pesto, carrot and parmesan gratin

17.00€

KALE SALAD

Soft-boiled egg, green asparagus, snow peas, apple, mushroom, almond

15.00€

QUINOA SALAD

Avocado, red onion, feta cheese, chickpea, pomegranate, roasted sweet potatoes, citrus yogurt dressing

15.00€

DUCK TATAKI

Smoked Hummus, apple chutney, onion, maple syrup roasted baby carrots and parsnip, fine herbs

18.00€

DIJON MUSTARD ROAST BEEF

Chilled Soba noodles, French peas, spring onion, ginger, sesame oil

18.00€

DESSERTS

STRAWBERRY AND MINT SOUP

7.00€

TORTA CAPRESE

Soft chocolate and almond cake

7.00€

CHEESECAKE

Red berries, lime

7.00€

CAFÉ GOURMAND

Lemon Financier, soft chocolate cake, vanilla cream

8.00€